

DEPARTMENT OF COMMERCE
BUREAU OF FISHERIES

ALASKA
JAN 19 1920
FISHMENCO

STATISTICS OF FISHING INDUSTRY OF ALASKA, SEASON OF 1919

The company or individual receiving this blank is requested to supply the data called for herein and mail the statement to the Bureau of Fisheries, Washington, D. C. (in the franked envelope provided for the purpose), as soon as possible after the close of the fishing season. The law requires that reports of this character be forwarded not later than December 15, and that they "shall be sworn to by the superintendent, manager, or other person having knowledge of the facts, a separate blank form being used for each establishment in cases where more than one cannery, saltery, or other establishment is conducted by a person, company, or corporation." Attention is called to the fact that a heavy penalty is provided for failure to comply with the provisions of the law.

H. M. SMITH,
U. S. Commissioner of Fisheries.

Name of company or individual

Location of home office

Location of plant.

Value of plant, including land, buildings, and shore equipment,

Cost of operations, exclusive of wages, and value of vessels, boats, and fishing gear shown below.

NUMBER OF PERSONS EMPLOYED AND AMOUNT OF WAGES PAID.

[illegible]

^a Includes office force in Alaska.

^b Includes crews of vessels carrying supplies who are not elsewhere shown as fishermen or shoresmen.

VESSELS AND BOATS.

[illegible]

FISHING APPARATUS.

Kind.	No.	Length.	Value.	Kind.	No.	Value.
Seines, beach		(a)		Traps, staked		
Seines, purse		(a)		Traps, floating		
Gill nets		(a)		Dip nets	4	600.00
Hand lines				Fish wheels		
Trawl lines		(b)				

^a Give aggregate length in fathoms.

^b Give aggregate number of hooks.

LOSSES DURING YEAR.

Loss of life.					Loss of property.	
Designation.	Drowning.	Other accidents.	Disease.	Total.	Items.	Kind and value.
Fishermen					Buildings	
Shoresmen					Vessels and boats	
Transporters					Fishing gear	
Total					Canned or other product	

It is desired that this information be prepared with accuracy and detail, so far as the packers' records can by reasonable effort be made to furnish it. Different streams in the same bay or sound should be separately reported so far as the catch can properly be credited to each. Catches not certainly referable to particular streams may be reported under the head of the bay, sound, or region.

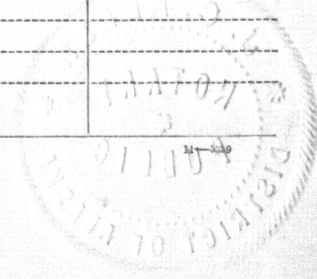
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How prepared.	Coho or silver.	Chum or keta.	Humpback or pink.	King or spring.	Red or sockeye.	Dolly Varden or salmon trout.	Steelhead.	Total.
CANNED:								
Cases, ½-lb. cans, 48's.....Number								
Value.....								
Cases, ½-lb. cans, 96's.....Number								
Value.....								
Cases, 1-lb. flat cans.....Number								
Value.....								
Cases, 1-lb. tall cans.....Number								
Value.....								
MILD CURED:								
Tierces (800 lbs. each).....Number								
Value.....								
PICKLED:								
Barrels (200 lbs. each).....Number								
Value.....								
Bellies.....Pounds								
Value.....								
Backs.....Pounds								
Value.....								
DRY SALTED.....								
Number of fish.....								
Pounds.....								
Value.....								
FROZEN.....								
Number of fish.....								
Pounds.....								
Value.....								
SHIPPED FRESH.....								
Number of fish.....								
Pounds.....								
Value.....								

How prepared.	Pounds.	Value.	How prepared.	Number.	Value.
HALIBUT:			HERRING:		
Fresh (shipped)			CANNED:		
Fresh (sold locally)			Cases, $\frac{1}{2}$ -lb. cans.....		
Frozen.....			Cases, 1-lb. cans.....		
Fletched.....				Pounds.	
Dry salted					
Smoked			Dry salted	For food	
Canned			Fresh	For food	
COD:				For bait	
Vessel catch—			Frozen	For food	
Dry salted				For bait	
Pickled			Pickled, Scotch cure (in half-barrels)		
Stockfish			Pickled, Scotch cure (in full barrels)		
Tongues			Pickled, Norwegian cure		
Cod-liver oil	galls.		Pickled	For bait	
Shore station catch—			Fertilizer	tons	
Dry salted			Oil	galls	
Pickled			SALMON:		
Stockfish			Caviar		
Tongues			Beleke		
Cod-liver oil	galls.		Ukalu		
CANNED:			Klippered		
Cases, $\frac{1}{2}$ -lb. cans	Number		Dried		
	Value		Fertilizer	tons	
Cases, 1-lb. flat cans	Number		Oil	galls	
	Value				

Catch.				Products.		
Species.	Males.	Females.	Total.	Items.	Quantity.	Value.
Bowhead				Oil, body	galls.	
California gray				Oil, sperm	galls.	
Finback				Fertilizer, meat	tons.	
Humpback				Fertilizer, bone	pounds.	
Sulphur-bottom				Whalebone	pounds.	11.2
Sperm				Meat, pickled	pounds.	28
Others ^a				Stearin	galls.	11.707
Total						3

^a Indicate number and sex of each species.



CLAM PRODUCTS.

How prepared.	Minced clams.			Whole clams.			Clam juice.		
	No. cans per case.	Cases.	Value.	No. cans per case.	Cases.	Value.	No. cans per case.	Cases.	Value.
CANNED:									
Cases, ½-lb. cans.....									
Cases, 1-lb. cans.....									
Cases, 2-lb. cans.....									
Cases, 10-lb. cans.....									
Total									

MISCELLANEOUS PRODUCTS.

Items.			Quantity.	Value.	Items.			Quantity.	Value.
			Pounds.						
Sablefish.....	Fresh.....				Tomcod.....	Fresh.....	pounds.		
	Frozen.....					Frozen.....	pounds.		
	Pickled.....					Pickled.....	pounds.		
	Smoked.....				Other fish ^a	Fresh.....	pounds.		
Eulachon.....	Fresh.....					Frozen.....	pounds.		
	Pickled.....					Pickled.....	pounds.		
	Smoked.....				Grayfish.....	Oil.....	galls.		
Rockfish or bass.....	Fresh.....					Fertilizer.....	tons.		
	Frozen.....				Crabs.....	(Specify unit).....			
	Pickled.....				Mussels.....	do.....			
Smelt.....	Fresh.....				Oysters.....	do.....			
	Frozen.....				Seaweed.....	do.....			
	Pickled.....				Ivory (walrus).....	do.....			
Pollock.....	Fresh.....				Hides.....	Hair seal.....	number.		
	Frozen.....					Sea lion.....	number.		
	Pickled.....					Walrus.....	number.		
Flatfish.....	Fresh.....				Shrimp Mat 60000# 21000. 00				
	Frozen.....								
	Pickled.....								

^a State species.

ADDITIONAL OR EXPLANATORY INFORMATION.

Cost of operations at 1000. 00 does not include cost of cans, machinery salt etc., also it does not include up keep and repairs, nor interest on money invested.

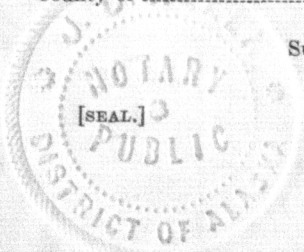
I, the undersigned, being duly sworn, depose and say that the foregoing information is correct and true to the best of my knowledge and belief.

State of

County of

Carl Nohmer
(Owner, Superintendent, Manager.
(ERASE INAPPLICABLE WORDS.))

Subscribed and sworn to before me this 3rd day of Jan, 1920



11-5259

Notary Public.